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## Blueberry Pie Milk Shake

There's nothing better than blueberry pie à la mode—except, perhaps, for the blueberry pie milk shake at Hamburg Inn No. 2 in Iowa City, Iowa (214 North Linn Street; 319/337-5512; [hamburginn.com](http://hamburginn.com)). It's exactly what it sounds like: A scoop of vanilla ice cream and a hefty slice of pie go into the blender together, and out comes the ultimate dessert, a creamy shake with buttery crumbles of pie crust and ribbons of gorgeous fruit filling throughout. (See page 85 for a recipe.)

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## San Pellegrino Pompelmo

Italy's favorite grapefruit soda hits the mark like no other. Its bracingly bitter flavor is tempered with just the right amount of sweetness—each sip calling to mind a ripe, juicy grapefruit half sprinkled with sugar. It's great on its own as a lunchtime refresher and arguably even better come dinnertime with a splash of vodka. *Benissimo.* **P**



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## Culinary Backstreets: Istanbul

The intrepid expats behind the blog Istanbul Eats have gone mobile with the Culinary Backstreets:

Istanbul iPhone app (\$4.99), a guide to more than 120 of Istanbul's best restaurants, bakeries, kebab stands, and more. We use it to find the city's most exemplary delicacies, from savory *imam bayildi* (stuffed eggplant) to honey-soaked sweets. With smart search functions, integrated maps, and vivid photos—all accessible even when your phone is off-line—it's the ideal portable portal to one of our all-time favorite food cities.

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## Heritage Radio

Imagine a talk radio station where in place of traffic reporters and political analysts the hosts are food-forward urban homesteaders, culinary scientists, and chefs. Welcome to the Heritage Radio Network. Started in 2009 by Patrick Martins, founder of Slow Food USA, the nonprofit webcast is devoted to all things gustatory, with an indie twist. The 26 programs—all fast, loose, and esoteric—are broadcast from inside two repurposed shipping containers in the garden of Roberta's, a restaurant that has been ground zero for the Brooklyn food movement. Whether it's dairy discussions on cheesemonger Anne Saxelby's *Cutting the Curd*, profiles of the people behind the products on writer Rachel Wharton's *Meet Your Maker*, or *Taste Matters*, an exploration of why we like what we like with Mitchell Davis of the James Beard Foundation, these shows all have one thing in common: They're never canned, always fresh.



## 23 Juniper

The best meals make you feel loved. That's certainly how it is at Juniper (324 East Third Street, Tulsa; 918/794-1090; [junipertulsa.com](http://junipertulsa.com)), which we frequent on mother-and-daughter nights out. This elegant but down-home restaurant is owned by chef Justin Thompson (shown above with blackberry-glazed duck breast, left, and bluenose bass with tomato jam), a booster for our hometown of Tulsa, Oklahoma. Every time we eat Justin's food, we just want to give him a hug. His hen-of-the-woods mushrooms are buttermilk-fried in good Okie fashion. His pan-seared river trout in brown butter has put our favorite Midwestern fish in a league with sole meunière. Then there's his chocolate bread pudding topped with toffee and caramel sauce. Now that's just pure pleasure, Oklahoma or elsewhere. —Kathy Taylor and Elizabeth Frame Ellison



- ½ tsp. hot paprika
- 2 tbsp. canola oil
- 2 dried chiles de arbol
- 2 tsp. coriander seeds
- ½ tsp. cumin seeds
- 1 stick cinnamon
- 1 15-oz. can whole peeled tomatoes in juice, crushed by hand
- ¼ cup cilantro, finely chopped
- 1 tsp. garam masala
- 1 tbsp. fresh lemon juice
- Cooked basmati rice, for serving

**1** Combine beans, half the garlic, half the minced onion, and salt in a 2-qt. pressure cooker with 2½ cups water. Cover, and cook on high heat until whistle sounds, 15–20 minutes. Reduce heat to medium, and cook 10 minutes more. Remove from heat, and allow steam to dissipate completely before opening, about 12 minutes. Drain beans, reserving ½ cup cooking water; set aside.

**2** Puree remaining garlic, ginger, seranno chiles, turmeric, and paprika with 2 tbsp. water in food processor; set paste aside. Heat oil in a 10" skillet over medium-high heat. Add chile de arbol, coriander, cumin, and cinnamon; cook until fragrant, about 1 minute. Add remaining minced onion; cook until browned, about 1 minute. Add paste; cook for 2 minutes. Stir in tomatoes; cook until liquid has evaporated, about 15 minutes.

**3** Add tomato mixture, cilantro, garam masala, lemon juice, salt, pepper, and ½ cup water to beans in pressure cooker. Bring to a boil over high heat; cook, uncovered and stirring occasionally, for 2 minutes more. Serve over rice, and garnish with sliced red onion.

### ❖ **Salmon and Scallops à la Nage** SERVES 4

The aroma of a California bay leaf lends subtle sharpness to this essential French dish (pictured on page 79).

- 1½ cups dry white wine
- 1 large California bay leaf (see page 92)
- Kosher salt and freshly ground black pepper, to taste
- 2 stalks celery, cut into matchsticks
- 1 medium carrot, cut into matchsticks
- 1 small yellow onion, thinly sliced
- 1 lb. boneless salmon, cut into 4 pieces
- 8 large scallops
- ¼ cup heavy cream
- 6 tbsp. unsalted butter, cubed and chilled
- Juice of 1 lemon

Bring wine, bay leaf, salt, and 1½ cups water to a simmer in a 12" skillet over medium-high heat. Add the celery, carrots, and onions; cook until tender, 8–10 minutes. Using a slotted spoon, transfer vegetables to a bowl. Season salmon and scallops with salt and pepper. Add to pan, cook, covered, until cooked through, 6–8 minutes. Divide fish between plates; garnish with vegetables. Add cream, butter, juice, and salt and pepper to skillet. Cook until sauce is slightly reduced, about 3 minutes. Spoon sauce over fish.

### ❖ **Sindhi Biryani**

*(Spiced Goat and Rice Pilaf)*  
SERVES 6–8

The recipe for this spiced rice dish (pictured on page 68) from Pakistan's Sindh province was given to us by Karachi home cook Najma Awan.

- 2 cups cilantro, roughly chopped
- 1 cup mint leaves
- 10 cloves garlic
- 10 small green chiles, stemmed
- 1" piece ginger, peeled and sliced
- 1½ cups canola oil
- 5 medium yellow onions, thinly sliced
- Kosher salt and freshly ground black pepper, to taste
- 3 lb. bone-in goat shoulder or beef chuck, cut into 2" cubes
- 3 tbsp. ground coriander
- 40 whole black peppercorns
- 16 whole cloves
- 12 whole black cardamom pods
- 10 bay leaves
- 2 cinnamon sticks, broken in half
- 2 cups plain yogurt
- 6 dried Turkish apricots, quartered
- ¼ cup fresh lemon juice
- 2½ cups basmati rice, soaked in cold water for 30 minutes and drained
- 10 drops orange food coloring

**1** Puree cilantro, mint, garlic, chiles, ginger, and ¼ cup water in a food processor; set paste aside. Heat ½ cup oil in a 12" skillet over medium-high heat. Add 2 sliced onions, and cook, stirring frequently, until caramelized, about 15 minutes. Using a slotted spoon, transfer to paper towels to drain and set aside.

**2** Heat remaining oil in a 8-qt. saucepan over medium-high heat. Add remaining onions; cook until golden brown, 20–25 minutes. Season goat with salt and pepper; add to the pan. Cook until browned, about 10 minutes. Add reserved paste, ground coriander, half each of the peppercorns, cloves, cardamom, bay, and cinnamon. Cook, stirring, until paste is caramelized, about 6 minutes. Reduce heat to medium, stir in yogurt; continue to cook until meat is tender, about 1½ hours. Add apricots and cook until tender, 10–15 minutes. Stir in lemon juice; season with salt and pepper.

**3** Heat remaining peppercorns, cloves, cardamom, bay, and cinnamon in a 4-qt. saucepan over medium-high heat until fragrant, about 3 minutes. Add rice, salt, pepper, and 4 cups water; bring to a boil. Reduce heat to low; cook rice until al dente, about 7 minutes. Drain rice, and set aside.

**4** Transfer half the curry to a bowl; set aside. Spoon half the rice over curry in pot. Mix food coloring and ½ cup water in a bowl; drizzle half over rice. Sprinkle with half the fried onions. Top with remaining curry, rice, food coloring, and onions; cover, and cook over low heat until rice is tender, 8–10 minutes. Mix rice and meat; serve.

### **Squid-Ink Pasta with Salt Cod Confit**

SERVES 4–6

The squid-ink pasta in this striking dish from

Manhattan's Il Buco Alimentari & Vineria (pictured on page 70) can be substituted by regular fresh spaghetti.

- 1 lb. salt cod
- 2¼ cups olive oil
- 1 cup fresh bread crumbs
- Kosher salt and freshly ground black pepper, to taste
- ½ lb. fresh black squid-ink linguini (see page 92)
- 1½ tsp. crushed red chile flakes
- 15 cloves garlic, finely chopped
- 1 small bulb fennel, trimmed and grated on the large holes of a box grater
- Zest and juice of 1 Meyer lemon

**1** Place cod in a bowl; cover with water. Refrigerate 24 hours, changing water 3 times. Drain, pat dry, remove bones, and cut into 2" pieces. Transfer to a 4-qt. pan with oil. Bring oil to a simmer over medium-low heat. Cook until tender, 18–20 minutes. Transfer cod to a bowl; reserve ½ cup oil. Set aside.

**2** Heat ¼ cup reserved oil in a 12" skillet over medium heat. Add crumbs and salt and pepper; cook until golden, 6–8 minutes; transfer to a bowl. Bring a pot of salted water to a boil. Add pasta; cook until al dente, 2–3 minutes. Drain, reserving 1 cup cooking water. Heat remaining reserved oil in the skillet over medium heat. Add chile flakes, garlic, and fennel; cook until soft, 2–3 minutes. Add reserved cod, pasta, cooking water, zest and juice, and season with salt and pepper. Cook for 2 minutes. Garnish with bread crumbs.

### **Tantanmen**

*(Sesame and Chile Ramen)*

SERVES 4

We got this recipe (pictured on page 79)—a sesame and chile-spiked ramen dish—from cookbook authors Tadashi Ono and Harris Salat. For hard-to-find ingredients, see page 92.

- 1 lb. chicken wings
- 12 cups chicken stock
- 1 tbsp. toasted sesame oil
- 2 tbsp. finely chopped scallions, plus ¼ cup, thinly sliced, for garnish
- 1 ½" piece ginger, finely chopped
- 1 clove garlic, finely chopped
- ½ lb. ground pork
- 1 tbsp. tobanjan (Japanese chile bean sauce)
- 2 tbsp. soy sauce
- 1 tsp. sugar
- ¼ cup plus 1 tbsp. neri goma (Japanese sesame paste)
- 2 tsp. kosher salt
- 1 lb. fresh or frozen ramen noodles
- Rayu (Japanese hot chile oil), for serving

**1** Place wings in an 8-qt. pan; cover with stock; bring to simmer over medium heat. Cook, skimming foam, until the stock is reduced to about 8 cups, 3–3½ hours. Remove from heat, pour through fine strainer, discard solids; reserve stock.

**2** Heat oil, chopped scallions, ginger, and garlic in a 12" skillet over medium-high heat. Cook, stir-

ring occasionally, until fragrant, about 2 minutes. Add pork and tobanjan; cook until pork is cooked through, 3–4 minutes. Add reserved stock, soy, sugar, sesame paste, and salt; boil. Reduce heat to medium; cook, stirring, for 3 minutes more; keep warm. Meanwhile, bring a pot of salted water to a boil. Add noodles; cook, until tender, 2–3 minutes, drain, and divide between 4 deep serving bowls. Ladle broth over each bowl of noodles, and garnish with scallions and some rayu, if you like.

### **Shish Taouk**

*(Spiced Chicken Kebabs with Garlic Yogurt Sauce)*

SERVES 4

Redolent of garlic, cumin, and mint, these Middle Eastern chicken kebabs (pictured on page 44) can be served with basmati rice or flatbread.

- 10 cloves garlic, mashed into a paste
- ½ cup lemon juice
- ½ cup olive oil
- 2 tbsp. Aleppo pepper
- 1 tbsp. ground cumin
- 1 tbsp. ground coriander
- ½ tbsp. dried mint leaves
- Kosher salt and freshly ground black pepper, to taste
- 1 lb. boneless, skinless chicken thighs, cut into 2" pieces
- 1 cup plain yogurt
- 10 fresh mint leaves, finely chopped

**1** Combine half the garlic, ½ cup juice, 2 tbsp. oil, 1½ tbsp. Aleppo pepper, cumin, coriander, dried mint, salt, and pepper in a bowl; add chicken, and toss to coat. Chill for 2 hours.

**2** Build a medium-hot fire in a charcoal grill. Skewer chicken on about eight 10" wooden skewers; grill, turning, until chicken is cooked through and slightly charred, 10–12 minutes. Mix yogurt, fresh mint, remaining garlic, juice, oil, and Aleppo in a bowl; serve alongside skewers.

## DESSERTS

### ❖ **Alice Medrich's Chocolate Pudding**

SERVES 6

For more information on which chocolate to use in this recipe (pictured on page 79), see page 90.

- ⅓ cup sugar
- ⅔ cup Dutch-process cocoa powder
- 2 tbsp. cornstarch
- ⅛ tsp. salt
- 1¾ cup whole milk
- ¼ cup heavy cream
- 4 oz. bittersweet chocolate, finely chopped
- 1 tsp. vanilla
- 1 tbsp. dark rum

Whisk sugar, cocoa, cornstarch, and salt in a 2-qt. saucepan. Slowly add milk and cream, whisking constantly; bring to a simmer over medium heat. Cook, while whisking, until thickened and beginning to bubble at edges, 12–15 minutes. Add chocolate, and stir until smooth, about 30 seconds. Remove from heat; stir in vanilla and rum.

Divide between six 4-oz. ramekins, cover with plastic wrap, and chill until set, about 1½ hours.

### **Alice Medrich's House Truffles**

MAKES 4 DOZEN TRUFFLES

These truffles (pictured on page 79) are enriched with egg yolks—Medrich's special touch.

- 1 lb. semisweet chocolate, coarsely chopped
- 10 tbsp. unsalted butter, cubed
- ⅛ tsp. salt
- 2 egg yolks, at room temperature
- ⅓ cup Dutch-process cocoa powder

**1** Line an 8" x 8" baking pan with foil; set aside. Melt chocolate, butter, and salt in a 2-qt. saucepan over low heat, stirring frequently until smooth, 8–10 minutes; transfer to food processor and set aside. Place the yolks in a bowl, and whisking constantly, slowly pour in ½ cup boiling water. Strain and add to chocolate mixture; puree until smooth. Spread evenly into prepared pan; chill until firm, about 1 hour.

**2** Place cocoa powder in a bowl. Invert chocolate block onto cutting board; discard foil. Cut into 1" squares, toss with powder, and arrange in a single layer on a parchment paper-lined baking sheet; chill until set, 10–15 minutes.

### **Blueberry Pie Milk Shake**

MAKES 1 SHAKE

This recipe (pictured on page 79) comes from the Hamburg Inn No. 2 in Iowa City, Iowa.

- 1 3"-slice blueberry pie
- 10 oz. vanilla ice cream, softened
- Whipped cream and a maraschino cherry, for serving

Purée pie and ice cream in a blender until smooth. Pour into a tall glass; garnish with whipped cream and cherry.

### **Classic Caramel Corn**

MAKES ABOUT 8 CUPS

Crunchy, sweet homemade caramel corn (pictured on page 21) can be made even better with the addition of nuts or chocolate chips.

- ½ tsp. canola oil
- ½ cup popcorn kernels
- 1 cup unsalted butter, plus more for greasing
- 2 cups light brown sugar
- ½ cup light corn syrup
- ¼ tsp. cream of tartar
- 1 tsp. sea salt, plus more to taste
- 1 tsp. vanilla extract

Heat oven to 250°. Heat oil in an 8-qt. saucepan over high heat. Add popcorn, cover and cook, shaking pan, until popping subsides, 6–8 minutes. Let sit 1 minute. Grease a foil-lined baking sheet; cover with popcorn. Combine butter, sugar, syrup, tartar, and salt in a 2-qt. saucepan fitted with a candy thermometer over high heat. Cook, without stirring, until mixture is a dark brown and registers 260°. Remove from heat; stir in vanilla. Pour over popcorn and mix; spread in an even layer. Bake until caramel is soft again, 25–30 min-

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